



Read me
FIRST

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KENYON®

Make any day a weekend

SIKEN® 2 INDUCTION COOKTOPS
OWNERS MANUAL

Part # 145089
Revised: July 20, 2021

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Please read & save these instructions

Thank you for choosing **Kenyon**, the world's leading manufacturer of specialty cooking appliances. By following the instructions in this owners manual, your cooktop will provide you with many years of reliable service.

To ensure our ability to continue serving you, please use this page to record important product information.

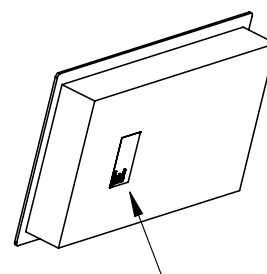
For quick reference please keep a record here:

Purchase date

Model number

Serial number

Name plate location



IMPORTANT SAFETY INSTRUCTIONS

Read this section BEFORE operating and installing the cooktop. The following information applies to all KENYON Electric Cooktops.

THIS COOKTOP, LIKE ALL APPLIANCES, HAS THE POTENTIAL TO CREATE SAFETY PROBLEMS THROUGH CARELESS AND IMPROPER USE. PLEASE OBSERVE ALL OF THE FOLLOWING SAFETY PRECAUTIONS.

Proper Installation.

Be sure your appliance is properly installed and grounded by a qualified technician.

Never use your appliance for warming or heating the room.

CAUTION

Do not leave children alone.

Children should never be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Do not let children play with cooktop. Do not store items of interest to a child in cabinets above the cooktop, children climbing on the cooktop to reach such items could be seriously injured.

Wear proper clothing/apparel.

Loose fitting or hanging garments should never be worn while using the appliance. Fabric or other flammable materials may contact hot surfaces during operation and may ignite and result in personal injury.

USER SERVICING

Do not repair or replace any part of the appliance. If service ever becomes necessary, this appliance should be serviced by **AUTHORIZED PERSONNEL ONLY** or call **KENYON Customer Care** at (860)664-4906.

Storage in or on Appliance

Flammable materials should not be stored above, under or near surface cooking units.

Keep flammable materials away from cooktop.

Do not store plastic material (such as plastic utensils) in storage areas beneath cooktop.

Plastic items with low melting temperatures should not be stored under/over or near the cooktop.

Do not use water on grease fires.

Smother fire or flame or use dry chemical or foam-type extinguisher.

Use only dry potholders.

Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch the heating elements on the appliance. Do not use a towel or other bulky cloth in place of a potholder.

IMPORTANT SAFETY INSTRUCTIONS

Do not cook on broken cooktop.

If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact an authorized service center or KENYON Customer Care immediately at (860) 664-4906.

Clean cooktop with caution.

If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid steam burns. Some cleaners produce noxious fumes if applied to a hot surface. Read the cleaner label for details prior to using.

Cookware should always be dry.

Do not heat cookware with excess water droplets on the outside of the pan. The droplets may begin to boil and splatter.

NEVER HEAT AN EMPTY PAN.

It may damage the cooktop or cookware and overheat the unit.

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.

Surface units may be hot. Areas near surface may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units until they have had sufficient time to cool. Among these areas are the induction elements and surrounding glass surface.

Use proper pan size.

This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

Never Leave Surface Units Unattended at High Heat Settings.

Boilover causes smoking and greasy spillovers that may ignite.

Glazed cooking utensils will not work with induction cooktops.

DO NOT USE ALUMINUM FOIL ON THE SURFACE OF THE COOKTOP.

Utensil Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units.

To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

DO NOT DISCARD THESE INSTRUCTIONS, KEEP THEM WITH THE KENYON COOKTOP FOR FUTURE REFERENCE.

CONSIGNES DE SÉCURITÉ

***Veillez lire la totalité de ces instructions avant d'installer ou d'utiliser cet appareil.
Les informations suivantes s'appliquent à toutes les tables de cuisson électriques KENYON.***

Installation adéquate.

Assurez-vous que votre appareil soit correctement installé et mis à la terre par un technicien qualifié.

N'utilisez jamais cet appareil pour le chauffage domestique.

ATTENTION

Ne pas laisser sans surveillance en présence d'enfants.

Les jeunes enfants ne devraient jamais être laissés sans surveillance dans la pièce où cet appareil est utilisé. Ils ne devraient jamais être autorisés à s'asseoir ou monter sur toute partie de l'appareil. Ne laissez pas les enfants jouer avec la table de cuisson. Ne gardez pas d'articles pouvant intéresser les enfants dans les éléments de rangement au-dessus de la table de cuisson. Les enfants qui monteraient sur la table de cuisson pour atteindre de tels objets pourraient se blesser gravement.

Portez des vêtements appropriés.

Des vêtements amples et des accessoires suspendus ne devraient jamais être portés en cuisinant. Les tissus ou autres matériaux inflammables pourraient entrer en contact avec les surfaces chaudes et s'enflammer, pouvant causer des blessures.

Réparation

Ne remplacez ni ne réparez aucune pièce de l'appareil. Si une réparation s'avérait nécessaire, assurez-vous qu'elle soit effectuée par du PERSONNEL AUTORISÉ SEULEMENT ou contactez le service d'assistance à la clientèle KENYON au 860-664-4906.

Rangement à l'intérieur ou au-dessus de l'appareil

Ne rangez jamais de matériaux inflammables au-dessus, en-dessous ou près des unités de cuisson.

Gardez toute matière inflammable loin de la table de cuisson.

Ne rangez pas d'objets en plastique tels des ustensiles en plastique sous la table de cuisson.

Les articles en plastique qui fondent à basse température ne devraient pas être rangés en-dessous ni au-dessus de la table de cuisson.

Ne jamais arroser d'eau un feu de graisses.

Éteufez le feu ou les flammes ou utilisez un extincteur à poudre chimique sèche ou à mousse.

N'utilisez que des poignées isolantes sèches.

La vapeur produite par des poignées mouillées ou humides pourrait causer des brûlures. Ne laissez pas les poignées entrer en contact avec les surfaces chauffantes de l'appareil. N'utilisez pas de serviette ou de linge épais en guise de poignées isolantes.

Ne cuisinez jamais sur une table de cuisson endommagée.

Les tables de cuisson brisées ou fissurées pourraient laisser pénétrer les déversements ou solutions nettoyantes créant un danger de court-circuit ou d'électrocution. Communiquez immédiatement avec un centre de service autorisé ou avec le Service d'assistance à la clientèle de KENYON au 860-664-4906.

Faites attention lors du nettoyage de la table de cuisson.

Ne nettoyez pas la table de cuisson encore chaude. Si vous utilisez une éponge ou un linge humide pour essuyer les déversements sur la surface de cuisson chaude, faites attention aux brûlures de vapeur. Certains produits nettoyants produisent des émanations nocives lorsqu'ils sont appliqués sur une surface chaude. Lisez l'étiquette du produit nettoyant avant de l'utiliser.

Utilisez une poêle de format approprié.

Cette table de cuisson comprend un ou plusieurs éléments chauffants de diamètres différents. Choisissez des ustensiles à fond plat de diamètre suffisant pour recouvrir toute la surface de l'élément chauffant. L'utilisation d'ustensiles correspondant au diamètre de l'élément augmentera le rendement de l'appareil.

Ne laissez jamais sans supervision la table de cuisson réglée à chaleur élevée.

Les débordements dégagent des fumées et les substances grasses peuvent s'enflammer.

Les poignées des ustensiles de cuisine devraient être tournées vers l'intérieur sans se trouver au-dessus des surfaces chauffantes adjacentes.

Pour réduire le danger de brûlures, d'allumage de matières inflammables et de déversements dus à un contact accidentel avec l'ustensile, les poignées des ustensiles de cuisine devraient être tournées vers l'intérieur sans se trouver au-dessus des surfaces chauffantes adjacentes.

Ne faites jamais chauffer une poêle vide.

Cela pourrait endommager l'ustensile ou la table de cuisson et faire surchauffer l'unité.

N'utilisez pas de papier aluminium sur la surface de la table de cuisson.

N'utilisez que des ustensiles de cuisine secs.

Ne chauffez pas d'ustensiles de cuisine avec des gouttes d'eau sur l'extérieur de la poêle. Les gouttelettes pourraient devenir chaudes et éclabousser.

NE TOUCHEZ PAS L'UNITÉ DE CUISSON NI LA SURFACE ENVIRONNANTE.

Les surfaces de cuisson peuvent être chaudes même si elles sont de couleur sombre. Les surfaces environnantes peuvent être assez chaudes pour causer des brûlures. Pendant et après l'utilisation, ne touchez pas et ne laissez entrer en contact aucun vêtement ou matériau inflammable avec l'unité de cuisson ou sa surface environnante avant qu'elles aient refroidi. Les éléments d'induction et la surface en vitre font partie de ces surfaces environnantes.

**NE JETEZ PAS CE MANUEL, CONSERVEZ-LE PRÈS DE VOTRE TABLE DE CUISSON
KENYON SiiKEN® POUR RÉFÉRENCE FUTURE.**

Product Specifications

Four Burner Model - B81401(240V)

BURNER DATA		
VOLTAGE	DIAMETER	OUTPUT IN WATTS
240V AC	One 5" (127mm)	800
	One 6.25" (159mm)	1200
	One 8" (203mm)	1800
	One 10" (254mm)	2000/3000
Maximum load 6200 watts combined		

PRODUCT DIMENSIONS		
WIDTH	DEPTH	HEIGHT
24"	21.75"	3.06"
609.6mm	552.5mm	77.72mm

CUTOUT DIMENSIONS		
WIDTH	DEPTH	RADIUS
23"	20.25"	.25"
584.2mm	514.4mm	6.35mm

Two Burner Large Models - B81311(240V) - B81315 (240V)

BURNER DATA		
VOLTAGE	DIAMETER	OUTPUT IN WATTS
240V AC	One 6.25" (159mm)	1300
	One 8" (203mm)	2300
Maximum load 3600 watts combined		

PRODUCT DIMENSIONS		
WIDTH	DEPTH	HEIGHT
23.25"	14.25"	3"
591mm	362mm	76.2mm

CUTOUT DIMENSIONS		
WIDTH	DEPTH	RADIUS
21.75"	12.75"	.25"
552mm	324mm	6.35mm

Product Specifications

Two Burner Small Models

- B81321 (120V)
- B81325 (120V)
- B81331(240V)
- B81335 (240V)

BURNER DATA		
VOLTAGE	DIAMETER	OUTPUT IN WATTS
120V AC	Two 6.25" (159mm)	1300 each
<i>Maximum load 1800 watts combined</i>		
240V AC	Two 6.25" (159mm)	1300 each
<i>Maximum load 1800 watts combined</i>		

PRODUCT DIMENSIONS		
WIDTH	DEPTH	HEIGHT
21"	12"	3"
533.4mm	304.8mm	76.2mm

CUTOUT DIMENSIONS		
WIDTH	DEPTH	RADIUS
20"	10.75"	.25"
508mm	273mm	6.35mm

One Burner Large Models

- B81210 (120V)
- B81215 (240V)

BURNER DATA		
VOLTAGE	DIAMETER	OUTPUT IN WATTS
120V AC	One 8" (203mm)	1800
240V AC	One 8" (203mm)	1800

PRODUCT DIMENSIONS		
WIDTH	DEPTH	HEIGHT
14.87"	12"	3.19"
377.7mm	304.8mm	81.02mm

CUTOUT DIMENSIONS		
WIDTH	DEPTH	RADIUS
13.88"	10.75"	.25"
352.5mm	273mm	6.35mm

Product Specifications

One Burner
Small Models
- **B81201**(120V)
- **B81205** (240V)

BURNER DATA		
VOLTAGE	DIAMETER	OUTPUT IN WATTS
120V AC	One 6.25" (159mm)	1300
240V AC	One 6.25" (159mm)	1300

PRODUCT DIMENSIONS		
WIDTH	DEPTH	HEIGHT
12.5"	12"	3.19"
317.5mm	304.8mm	81.02mm

CUTOUT DIMENSIONS		
WIDTH	DEPTH	RADIUS
11.5"	10.75"	.25"
292.1mm	273mm	6.35mm

Cleaning the Cooktop

The cooking surface and control areas of your ceramic glass cooktop are identified by permanent patterns in the cooktop. The appliance is easy to maintain and clean. Keep the cooktop in top performance by following these simple guidelines for use and cleaning.

NOTE:

To prevent accidental activation of the touch controls, it is recommended that you enable the **LOCK MODE** feature before cleaning.

Clean the cooktop before you use it for the first time. A thorough cleaning with a recommended cooktop cleaner (**Cerama Bryte Ceramic Cooktop Cleaner**). A sample is included with your Kenyon cooktop.

Always remove food spills, grease spatters and metal rub-off from cookware. A razor blade scraper or the equivalent works well to remove spillovers.

When the cooktop is cool, clean it with a paper towel or a clean, soft cloth and **Cerama Bryte Ceramic Cooktop Cleaner**. After cleaning, always wipe the cooktop with a clean, damp cloth to avoid cooked-on cleaner residue, then wipe the cooktop dry.

Do not use a dish towel or sponge to wipe off the cooktop. A film may be left by the detergent and may cause discoloration of the cooktop surface.

Avoid abrasive scouring cleaners of any kind. Also avoid using plastic, nylon or metal cleaning pads. They may scratch or melt onto the cooktop.

Avoid chemical cleaners such as chlorine bleach, ammonia, hydrofluoric acid or chemical oven cleaners. They can etch or discolor the surface.

Do not let anything that melts - plastic, aluminum foil, sugar, etc. come into contact with the cooktop surface when it is hot. Should something melt onto the surface, immediately move it to a cool area of the cooktop with a razor blade scraper and then remove it from the cooktop as soon as possible. If they are allowed to harden the cooktop may become pitted.

Use Good Quality Cookware

Since cookware plays an important role in cooking efficiency and convenience, keep in mind the following information when selecting your cookware.

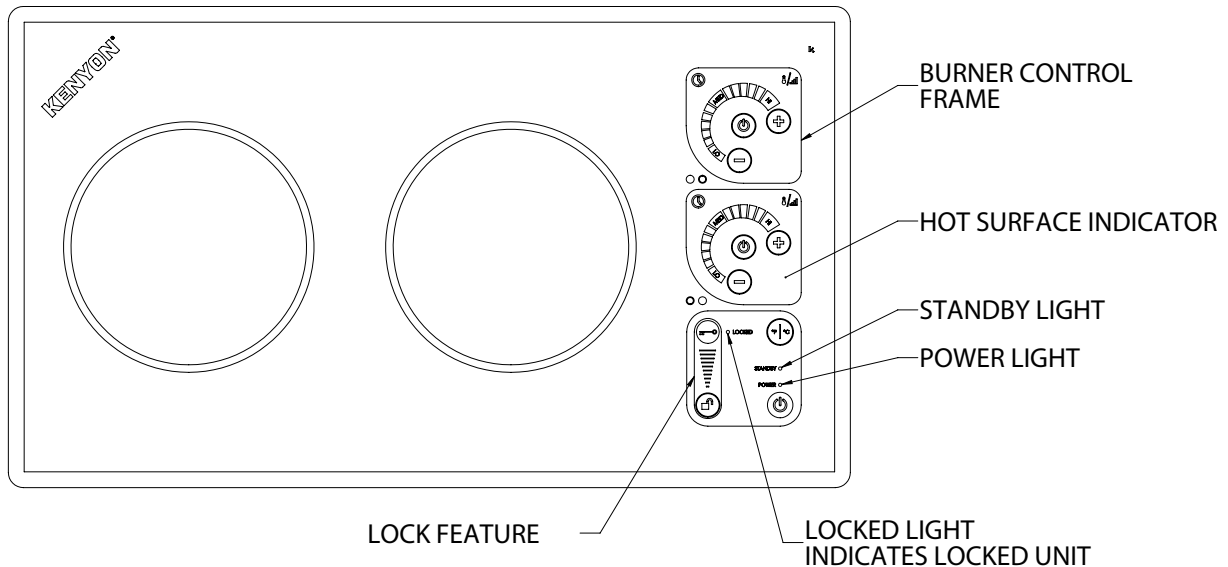
Avoid pans with shaped and rounded bottoms as this inhibits the pan or pot in cooking evenly. The best quality pans and pots to use are the multi-ply stainless steel type. Kenyon sells such pots and pans called StackEN™. They come with a lifetime guarantee and are made in the USA. These pans and pots work exceptionally well on induction cooktops as well as radiant glass top stoves.

Use cookware of the correct diameter only. The base of the pot or pan should be about the same size as the cooking zone on which it is used – not much wider and not much smaller. By using utensils with the correct diameter, you should achieve maximum heating efficiency with the shortest possible cooking time.

Be certain that both the cooktop glass panel and the bottom of your pots and pans are clean and dry before use. By doing so, you will help prevent scratches and stains on your cooktop glass panel.

Parts and Features of Your Cooktop

Throughout this manual, features and appearance may vary from your model.



Operation

READ SAFETY INSTRUCTIONS BEFORE OPERATING YOUR APPLIANCE

How Induction Cooking Works

Induction is the most energy efficient method of cooking. The electromagnetic field under the ceramic glass top excites the atoms in the ferrous metal cookware directly above, immediately producing heat saving time and energy.

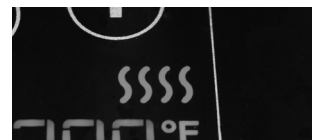
The SilKEN® 2 induction cooktop will heat up 25% to 50% faster and distribute heat more evenly than radiant cooktops, and offers quick, fine temperature adjustment.

Indicator Lights

There are a series of lights that provide indications of burner operation and hot surfaces.

These lights are located adjacent to the control panels. When the control is ON, a LED light array will illuminate indicating which burner is on.

For your safety, we have incorporated a “HOT” indicator light. When lit, this light indicates that some part of the glass ceramic cooktop is too warm to touch or place articles upon.

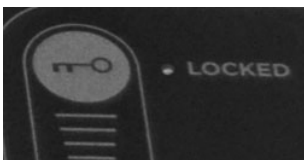


Do not place articles other than cookware on the cooking surface while this light is glowing.

After turning off the burner, the “HOT” indicator light will remain illuminated until the cooking zone is safe to touch.

Safety Lock Feature

When the **LOCKED** LED is illuminated in the main power control frame, the cooktop touch control power settings can't be adjusted from the current setting. Pressing either the zone power button or the master power button however, can turn off the cooktop. The LED arc light array will no longer illuminate when in the lock mode. The lock feature can be activated at any time as a safety measure, whether the unit power is on or off.



When the unit has power the **STANDBY** light will illuminate.



To unlock the cooktop, swipe the **LOCK** feature with your fingertip along the gradient surface, from the **LOCK** to the **UNLOCK** position as indicated by the key and open padlock graphics or touch and hold the **UNLOCK** graphic for 3 seconds.

To **LOCK** the cooktop, swipe from the **UNLOCK** to the **LOCK** position or touch and hold the **LOCK** button for 3 seconds.

Turning On

Touch the controls firmly with the flat part of your fingertips.

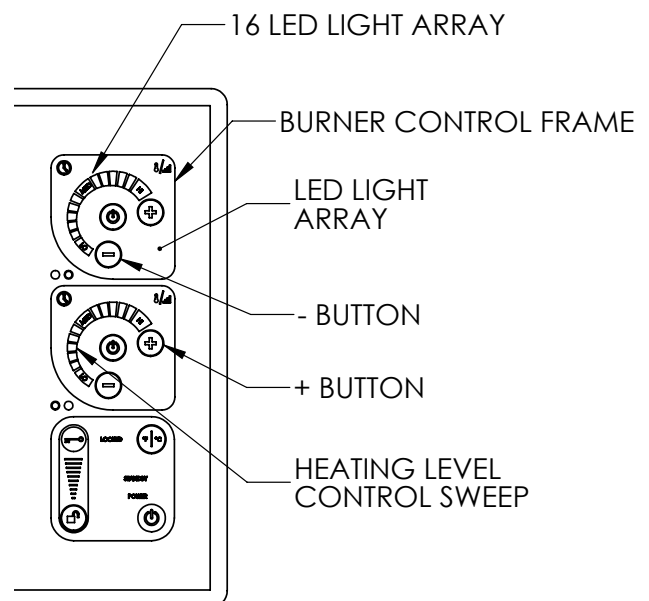
With the unit unlocked, touch the **POWER** button in the main control frame. Activate either burner by holding the burner power button in the burner control frame for 1/2 second and choosing a cooking option below. If a burner is not activated within 15 seconds, the cooktop will de-power by itself.

Cooking Mode Options

The induction cooktop burners can be independently operated by either a heating level ranging from low to high, or by setting a specific cooking temperature. Power sharing between burners will take effect when both burners are used. **Refer to the Automatic Power Sharing section of this manual on page 12.**

Heat Level Cooking Mode

With the unit power on and the burner powered up, swipe your finger along the temperature control arc and release at the desired setting. The settings range from **LOW-MED-HIGH** in 16 increments, as indicated by the LED light array that illuminates along the control sweep. Also, the arc + and - signs can be toggled to select the desired heat level. The LED light array will indicate the selected setting.



The default heat level upon starting either burner is 0. If the burner is set or remains at 0 for 10 seconds of inactivity, the burner will de-power.

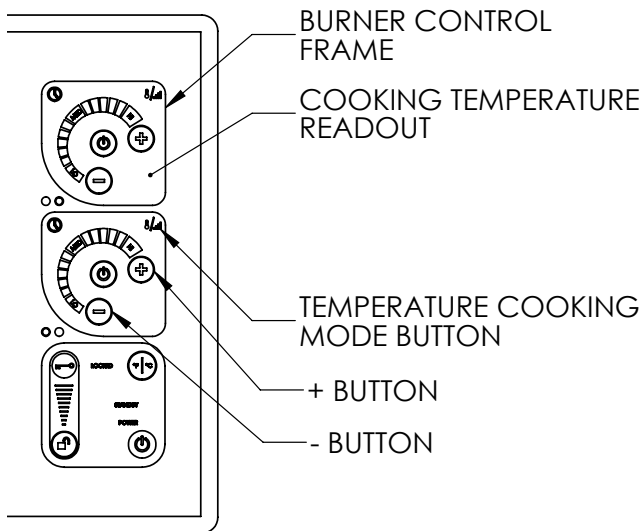
Operation

Temperature Cooking Mode

Select the temperature cooking mode by touching the thermometer/gradient graphic within the chosen burner control frame.



Select the desired cooking temperature, ranging from 150° to 450°F (65° to 232°C), in 10°F (12°C) increments. The selection can be made by pressing + or – buttons for each increment change, or swiping the arc. The selected cooking temperature value will illuminate and flash in the control frame while the selection is in progress. The value will flash until the temperature is reached. After the temperature has been reached the value will illuminate steady, and the cooking temperature will remain set unless it is changed. The default temperature setting is always 150°F (65°C) upon startup in temperature cooking mode.



Changing Temperature Units

The temperature units can be changed from Fahrenheit to Celsius by touching the °F/°C button in the main power control frame. All active burners will change accordingly. The chosen default units will remain with every use unless changed.



Automatic Power Sharing

Each burner has its individual capacity but the combined wattage of both activated burners will not exceed the maximum specified load **notated on pages 6 and 7**.

To ensure that the induction cooktop power usage does not exceed the maximum combined wattage limit for safe operation, the power of the previously set burner will automatically decrease when another burner is activated and set to use an amount of power that may amount to the maximum load (full power). The change in power setting will be evident by a flashing display within the previously set burner control frame.

Timer Options

Kitchen Timer

The kitchen timer is a general timer that has many uses around the kitchen, independent of cooking activity on the induction cooktop.

Activate the main power and touch the timer clock graphic within either burner control frame. Set the desired time duration by touching the + and – buttons, holding the button to increase or decrease the setting. A beep will sound at the start of the setting and the set time will display in the control frame. The time increments will run from 1-10 minutes in 1 minute increments, and then change to 5 minute increments. The time reading will speed up as the touch is held. Touch the timer button again to start. If no time is set, the timer will deactivate after 20 seconds.

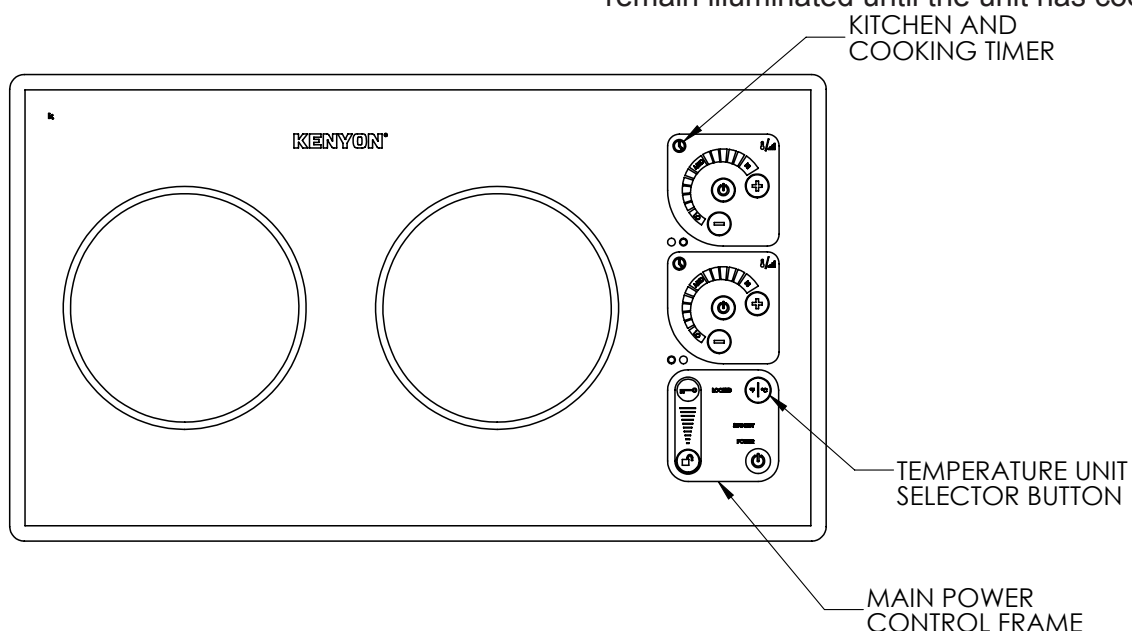
As the set time elapses, the display will show the time remaining in minutes until it reaches one minute, after which the display changes to seconds remaining to zero. The display will flash and a double beep alarm will sound every ten seconds until the power button is touched or after 3 minutes, the flashing display and alarm will deactivate.

Cooking Timer

Each burner has its own cooking timer that can be activated to shut the burner off at the end of the set time.

At any time during cooking for each burner, set the desired time duration by first touching the clock graphic then touching the + and – buttons, holding the button to increase or decrease the setting. A beep will sound at the start of the setting and the set time will display in the control frame. The time increments will run from 1-10 minutes in 1 minute increments, and then change to 5 minute increments. The time reading will speed up as the touch is held. Touch the timer button to start. If no time is set, the timer will deactivate after 20 seconds and normal cooking will resume.

As the set time elapses, the display will show the time remaining in minutes until it reaches one minute, after which the display changes to seconds remaining to zero. The burner will automatically shut-off and stop cooking at the end of the set time. The display will flash and a single beep alarm will sound every five seconds until the power button is touched, within 30 seconds. After 30 seconds of no activity after the time has elapsed, the timer will shut off and the hot indicator light will remain illuminated until the unit has cooled.



Operation

SiIKEN® 2 MAINTENANCE

The Kenyon induction cooktop is a sealed unit that does not require regular maintenance. Please follow our operating instructions as mentioned above. If your SiIKEN® 2 requires service, this must be preformed by **Authorized Personnel only**. Please call **Kenyon Customer Care** at **860-664-4906**.

Error Code Readout

In the event that the SiIKEN®2 Induction Cooktop is not operating correctly, the control readout will display an error code that will identify the problem. If an error code is shown on the display, identify the code in the SiIKEN® 2 Induction Cooktop Troubleshooting Index below and take action as noted.

De-power and re-start the unit to clear the display. Allow the unit to cool as necessary. Lock out the main power supply to the unit by closing the breaker before performing any wiring operations. If the problem persists, please call Kenyon Customer Care at 860-664-4906, M-F, 8AM – 5PM EST or email at customer care@cookwithkenyon.com.

TROUBLESHOOTING INDEX

ERROR CODE	DESCRIPTION	ACTION TO REMEDY ERROR
E01	Incorrect operating voltage - line voltage lower than specified or internal electronic control issue	Ensure that the electrical hookup voltage to the unit is correct. Refer to the identification label affixed to the underside of the unit. If correct, call Customer Care .
E02	Incorrect operating voltage - line voltage higher than specified or internal electronic control issue.	Ensure that the electrical hookup voltage to the unit is correct. Refer to the identification label affixed to the underside of the unit. If correct, call Customer Care .
E03 E04	Unit operating at high temperature.	Allow unit to cool. Ensure correct cooking utensil type is used. Lower the cooking level or temperature setting.
E05	No pot on burner.	Place cooking vessel with food placed within onto cooktop before turning on the burner.
E06 E07 E08 E09	Internal electronic control issue.	Refer to Kenyon Customer Care .
E10	More than two control functions activated at the same time for three seconds, unit de-powered.	Re-power unit and command one control input at a time.



IMPORTANT!

Save this document for future reference. This appliance must be properly installed and grounded by a qualified technician.

Important : Cet appareil doit être installé correctement et mis à la terre par un technicien qualifié



IMPORTANT!

Save this document for review by local inspector.

Important : Conservez ce document aux fins d'examen par l'inspecteur local.



IMPORTANT!

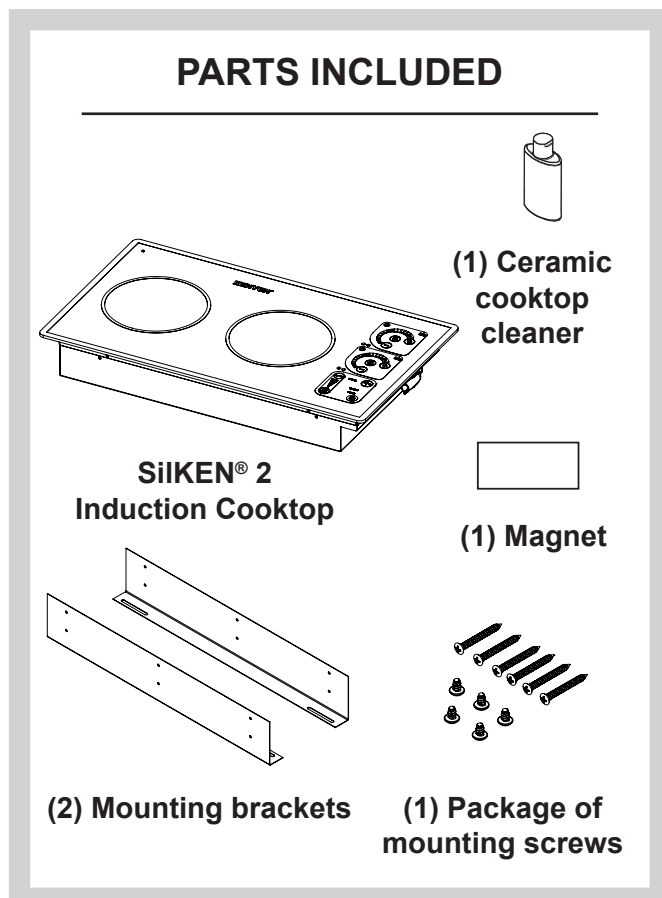
Do not remove the clear plastic covering film on the ceramic glass until cooktop is ready to be used.

Important : Ne retirez pas la pellicule plastique transparente de la surface vitrocéramique avant que la table de cuisson soit prête à être utilisée

Unpacking the Cooktop

- 1 Carefully unpack the cooktop from its shipping container. If possible, retain the original shipping carton and protective packaging in the event the unit ever has to be returned for service.

Verify and identify the package contents. The following items should be included in the carton. If any components are missing or damaged, call KENYON immediately.



Check the Electrical Supply Requirements

- 2 This product must be installed in accordance with national, state and local electric codes. The following table provides the correct voltage, amperage and frequency that must be supplied to the cooktop.

The supply must be from an individual grounded circuit that is protected by a circuit breaker and rated per the specifications for the various models as shown in the table on **page 16**.

Installation

<u>ELECTRICAL SUPPLY REQUIREMENTS</u>			
KENYON PART NUMBER	MAX CONNECTED LOAD	POWER SUPPLY INPUT	MINIMUM WIRE SIZE
B81321	1800 Watts	120V AC 11A 60Hz	#14 AWG
B81325	1800 Watts	120V AC 11A 60Hz	#14 AWG
B81210	1800 Watts	120V AC 15A 60Hz	#14 AWG
B81201	1300 Watts	120V AC 11A 60Hz	#14 AWG
B81401	6200 Watts	240V AC 26A 60Hz	#14 AWG
B81311	3600 Watts	240V AC 15A 60Hz	#14 AWG
B81315	3600 Watts	240V AC 15A 60Hz	#14 AWG
B81331	1800 Watts	240V AC 6A 60Hz	#14 AWG
B81335	1800 Watts	240V AC 6A 60Hz	#14 AWG
B81215	1800 Watts	240V AC 8A 60Hz	#14 AWG
B81205	1300 Watts	240V AC 6A 60Hz	#14 AWG

 **WARNING!**

If the electrical supply does not meet the product specifications, consult with a licensed electrician before proceeding with installation!

Avertissement : Si l'alimentation électrique ne répond pas aux exigences des spécifications techniques du produit, consultez un électricien agréé avant de procéder à l'installation.

Countertop Preparation

3 Please read this section prior to making cutout for cooktop.

It is important to plan ahead for installation of the cooktop, keeping the following dimensions in mind.

A - 13 inches maximum depth of overhead cabinets

B - 36 inches is minimum height of countertop above floor

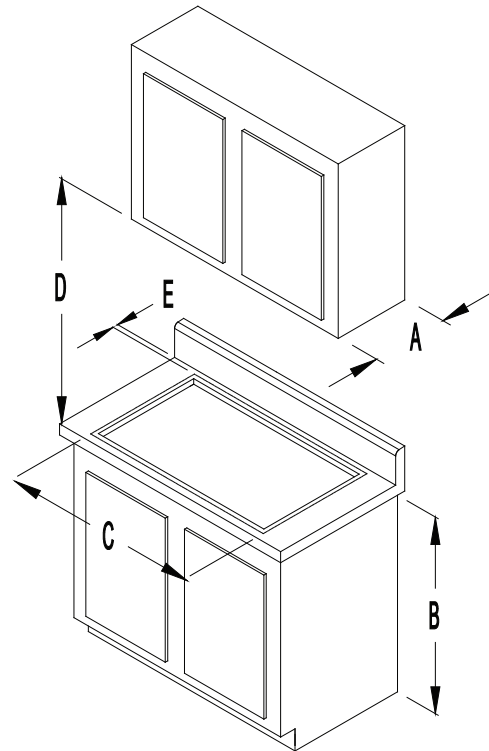
C - The minimum flat countertop surface that the cooktop will rest upon must be equal to or greater than the overall cooktop dimensions (refer to the following page for overall cooktop dimensions).

D - 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet or 24 inch minimum clearance when the bottom of the wood or metal cabinet is protected by not less than 1/4-inch-thick flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminum or 0.020-inch-thick-copper.

E - 1-inch minimum from backsplash of countertop to edge of glass (**refer to the page 18 for overall cooktop dimensions**).

FOR INSTALLATIONS IN CANADA:

“Do Not Install Closer Than 1/2 Inch (12mm) From Any Adjacent Surface”, and **NE PAS INSTALLER A’MDINS DE 12MM DETOUTE SURFACE ADJACENTE.**



WARNING!

To eliminate the risk of burns by reaching over heated surface units, cabinet storage space located above surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5” beyond the bottom of the cabinets.

Before making the countertop cutout, check for clearance. Check to see if the cooktop will clear the front and side walls of the base cabinet. It is also important to provide enough ventilation.

To assure that the appliance works correctly, the cooktop **MUST** be sufficiently ventilated. Since the appliance requires a sufficient supply of fresh air to operate at maximum performance, the cabinet must be designed accordingly.

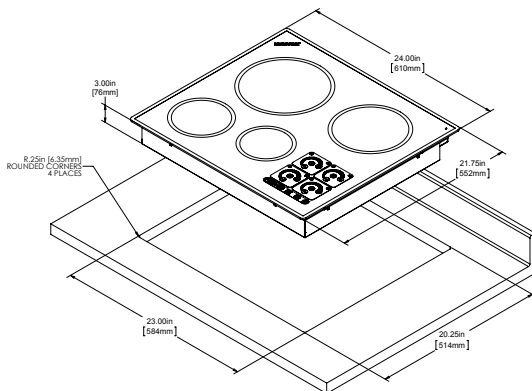
Installation

The following is required for this:

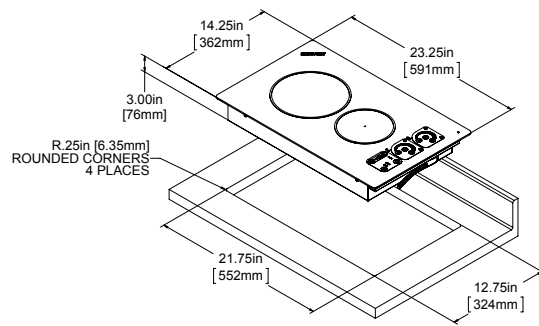
- A minimum clearance between the bottom of the cooktop and the top of adjacent drawer or other non-heat generating appliance shall be no less than 2".
- The cabinet must have a minimum of two openings; one to allow fresh air to enter and the other for hot air to escape the cabinet.

- Opening sizes must be equal to 8 square inches each. This is for ambient temperatures of 85°F / 30°C and below. If ambient temperature around the appliance is above 85°F / 30°C then larger ventilation opening sizes may be required.

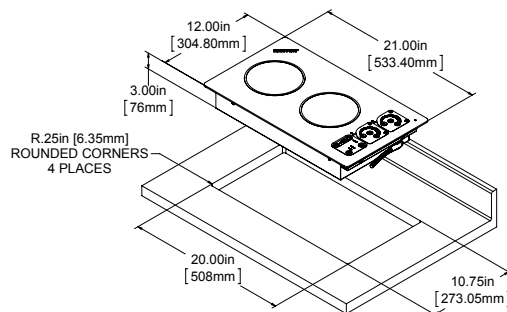
Cooktop dimensions and countertop cutout dimensions for each model are below:



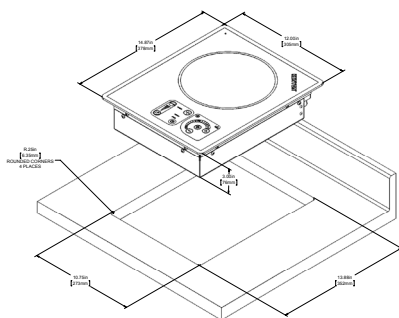
4 Burner Unit



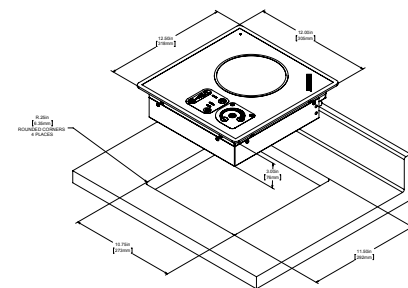
2 Burner *Large* Unit



2 Burner *Small* Unit



1 Burner *Large* Unit



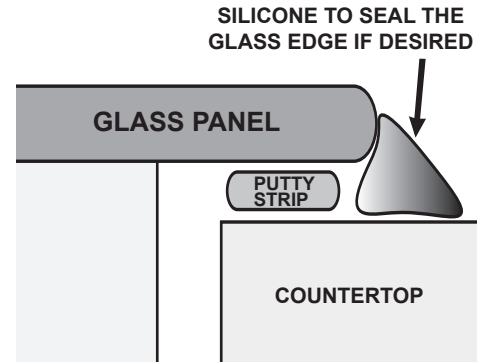
1 Burner *Small* Unit

NOTE:

When making countertop cutout, radius the corner of the cutout (1/4" radius is typical). This will prevent cracking of the countertop. Follow the countertop manufacturer's instructions regarding the minimum corner radius and reinforcement of corners.

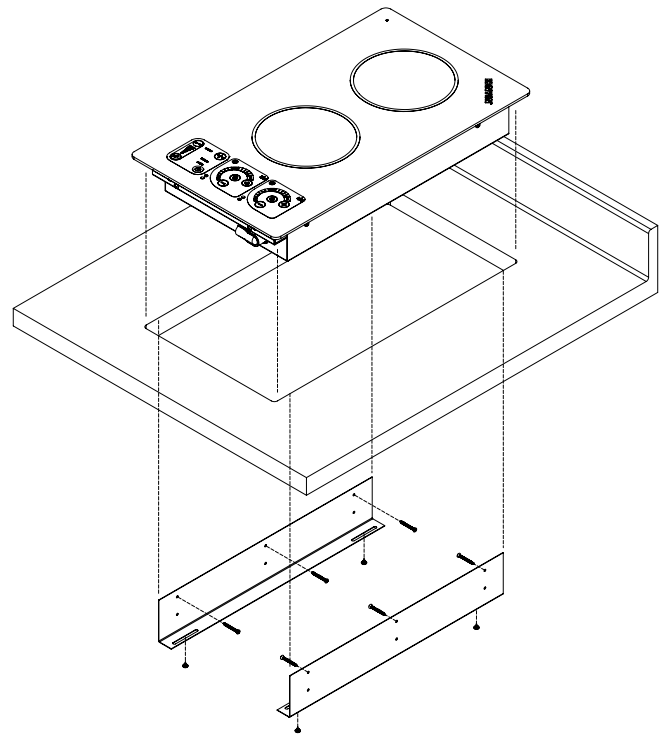
Installing the Cooktop

4 The cooktop is supplied with two metal mounting brackets. These brackets are designed to hold the cooktop firmly in place. The cooktop does not have a metal frame and should be sealed to the countertop. **Use a soft bedding compound that will prevent damage if later removal for service is necessary. We recommend a nonadhesive type of sealant, such as plumber's putty, maximum compressed thickness of 1/16".** Silicone may be used to seal the glass edge only, if desired.



Attach the two mounting brackets as shown (see figure to the right) to the inside vertical surface of the cutout. The brackets are to be mounted on opposing sides. If your counter material is granite you will need to glue two wood strips underneath the counter to accept the mounting brackets. Center the bracket in the opening, **flush with the countertop** and secure with #6 self-tapping screws that are provided. Position the cooktop in the cutout opening and press firmly on all sides to seal the glass into the bedding compound. Secure the cooktop to the brackets from underneath with the small sheet metal screws that are supplied.

BE CAREFUL NOT TO OVERTIGHTEN THE SCREWS.



Installation

Electrical Connection

- 5** Before proceeding further, verify that the power supply is disconnected. Verify that the appropriate electrical supply requirements have been met. ***Please refer to the table on page 16 for appropriate electrical requirements.*** The cooktop is supplied with a 36-inch long conduit for a connection to an accessible junction box. The 240V and 208V conduit consists of three insulated wires. There are two insulated hot lead conductors (red and black) and one insulated ground conductor (green). The 120V conduit consists of three insulated wires. There is the hot lead conductor (black), the neutral conductor (white) and one insulated ground conductor (green).

Attach conductor wires to residence wiring in accordance with national, state and local electric codes.



WARNING!

The entire appliance must be grounded at all times when the electrical power supply is on. Do not ground the appliance with the neutral house supply wire (white). A separate ground must be used.

Final Preparations Prior to Use

- 6** Remove the plastic film from the cooktop. Clean the cooktop before you use it for the first time. A thorough cleaning with a recommended cooktop cleaner (***Cerama Bryte Ceramic Cooktop Cleaner***) will provide a clean, shiny coating on the cooktop surface.

Kenyon International, Inc (the "Company") warrants its products in normal usage to be free of defects in materials and workmanship subject to the conditions and limitations below. Any part, which proves to be defective in normal usage during the warranty period will be repaired or replaced by the Company.

In order for product to be covered under this warranty it must be returned to the Company for evaluation. Please contact kenyonservice@cookwithkenyon.com for return instructions.

This warranty covers certain products built by the Company and is subject to the following conditions and limitations:

1. The Company's liability shall be limited to repair or replacement (choice of remedy at Company's option) of electronic components as may be defective in materials or workmanship. This liability is limited to three years from the date of original installation or 42 months from invoice date, whichever comes first; this warranty covers parts and labor at pre-approved rates. Stainless steel is warranted with a lifetime guarantee to be rust free when cared for monthly as outlined in owner's manual. If corrosion begins, contact the Company with photo evidence of corrosion for replacement components.
2. Determination of suitability of the product for the use contemplated by the Buyer is the sole responsibility of the Buyer and the Company shall have no responsibility in connection with such suitability.
3. The Company shall not be liable for any damage resulting from:
 - failures due to use of the product in applications for which they are not intended;
 - failures due to corrosion, wear and tear, abuse, neglect, improper installation or maintenance;
 - failures due to breakage of glass, accidental or otherwise.
4. The Company shall be responsible for ground shipping charges to the location of the appliance (home) within the Continental United States and Canada. Any duties, express or special shipping charges are at the expense of the Buyer.
5. All labor allowed by the Company under this warranty must be pre-authorized and performed by an Authorized Kenyon International Service Center, unless otherwise specified in writing by the Company.

THERE ARE NO OTHER WARRANTIES OF MERCHANTABILITY, FITNESS FOR PURPOSE OR ANY OTHER KIND, EXPRESSED OR IMPLIED AND NONE SHALL BE IMPLIED BY LAW. The duration of any such warranties that are nevertheless implied by law for the benefit of a consumer, shall be limited to a period of three years from original purchase by the user. Some countries do not allow limitations on how long an implied warranty lasts, so this limitation may not apply to you.

THE COMPANY SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY, WHETHER EXPRESSED, IMPLIED OR STATUTORY. Some countries or states do not allow exclusion or limitation of consequential or incidental damages so this limitation or exclusion may not apply to you.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER LEGAL RIGHTS THAT MAY VARY FROM COUNTRY TO COUNTRY AND STATE TO STATE.

**Kenyon International, Inc.
P.O. Box 925 • 8 Heritage Park Road • Clinton, CT 06413 USA
Phone (860) 664-4906 FAX: (860) 664-4907**

SAVE THESE INSTRUCTIONS

